

# DULCE PATRIA

## APPETIZERS

### CRAB CAKES [ 3 ] - \$12

Served with Cassava (Yucca), Mash veggies, spicy mayo and homemade Sriracha sauce.

### CHICKEN TERIYAKI EMPANADAS [ 2 ] \$8

Deliciously grilled chicken in sweet teriyaki sauce

### BIRRIA EMPANADA [ 2 ] \$11

Savory Birria filling enveloped in crispy empanada

### BREADED JUMBO SHRIMP \$16

served with warm sweet chili sauce

### WINGS [ 6 ] \$11

Guava bbq • sweet chili teriyaki • buffalo • naked

## MAIN COURSES

### BREADED CHICKEN BREAST \$22

Covered in a cheesy pancetta and mushroom sauce, served with crispy fried green plantains (tostones) and green salad.

### GRILLED SKIRT STEAK \$28

with Yucca fries and salad served with pink sauce and chimichurri

### CHAUFA RICE

eggs and veggies cooked in sesame oil, ginger and your choice of protein  
Chicken \$16 • Beef \$18 • Shrimp \$20

### PAN SEARED SALMON \$26

in creole sauce served with maduro bacon mash, mixed greens

### GRILLED OCTOPUS \$29

served with a corn and bacon puree

## SUSHI ROLL

### MA'DURO ROLL

#### SHRIMP TEMPURA ROLL \$16

with avocado spring greens, pineapple pico de gallo, ripe plantain and eel sauce

### OMG ROLL

KANI CRAB, AVOCADO, CREAM CHEESE AND RIPE PLANTAIN \$15  
served with eel sauce and spicy sauce

### TUSSI ROLL

SKIRT STEAK, QUESO FRITO, BACON AND RIPE PLANTAIN \$32  
served, creole kani, lobster tail, eel sauce, pink rice

### CUBAN TEMPURA

SHRIMP TEMPURA AND CHICKEN ROPA VIEJA \$21  
with queso frito and ripe plantain served with eel sauce and spicy mayo

### THE DRAGON ROLL

SALMON TEMPURA \$22  
with avocado, cream cheese and spinach rolled in green rice

## SIDES

TOSTONES \$5 | MADUROS BACON MASH \$7  
FRENCH FRIES \$5 | YUCCA FRIES \$6 | GRILLED VEGGIES \$6

# DULCE'S SPECIAL Cocktails

## INSANITY PARADISE

Dussé Cognac, Campari, Freshly squeezed orange juice,  
Mango pulp, Orgeat, Lemon juice, Grenadine

## SIZE DOES MATTER

Grey Goose Vodka, Coconut Cream, Tamarind Purée,  
Lemon Juice, Orange Bitters

## WILL YOU BE MY MONA LISA

Grey Goose Essences "Strawberry Lemon Grass"  
Passion Fruit Purée, Orgeat syrup, Yellow Chartreuse,  
Lemon Juice, Whipped Cream

## CINNAMON ROE

Patron Reposado, Triple sec, Maple Syrup Lemon Juice,  
Ginger syrup, Cinnamon Powder

## FRIDA MY VIDA

Bacardi Superior Rum, Yellow Chartreuse  
Strawberry Syrup, Lychee Juice, Lemon Juice

# BOTTLE MENU

## TEQUILA

Patron Silver	\$180
Patron reposado.	\$200
Casamigos Blanco..	\$200
Casamigos Reposado.	\$220
Don Julio Blanco.	\$180
Don Julio Reposado	\$200
Don Julio Añejo	\$220
Don Julio 1942.	\$500
Clase Azul	\$500

## CHAMPAGNE

Ace of Space Gold	\$500
Moet ice	\$230
Moet Nectar Rose	\$220
Belair	\$175

## WHISKEY

JW Blue	\$500
JW Gold	\$220
JW Black	\$150
Jack Daniels	\$150
Jameson	\$150
Buchanan's 18yr	\$230
Buchanan's 12yr	\$160

## VODKA

Grey goose	\$160
Tito's	\$180
Ciroc Flavors ( Coconut, Peach and Pineapple )	\$170
Ciroc	\$150
Ketel One	\$190

## RON

Capitan Morgan	\$150
Malibu	\$150

## COGNAC

D'Usse VSOP	\$180
Hennessy VS	\$200
Hennessy VSOP	\$230
Remy Martin VSOP	\$190

## CORDIALS

Antioqueño Tapa Azul	\$140
1/2 Antioqueño Tapa Azul	\$80

Please note the prices above do not include gratuity or tax  
All Credit/Debit cards require a State I.D.

# BOTTLE Bottle Packages PACKAGES

## LA CHAPIADORA \$350

Choice of 2 Bottles + Luc Belaire

- Buchanan 12yrs
- Dusse VSOP
- Patron
- Aguardiente
- Ciroc
- Grey Goose

## DEMON TIME \$500

Choice of 2 Bottles + Luc Belaire

- Buchanan (Master)
- Dusse VSOP
- Remy Martin
- Don Julio Reposado
- Casamigos Reposado
- Titos

## EL DULCE FINAL \$800

A Combination of 10 Champagne Bottles

- Belaire Bleu
- Belaire Rare Rose
- Belaire Luxe Rose
- Belaire Rare Luxe

## CARD DECLINED \$1000

Choice of 2 Bottles + Moet

- Don Julio 1942
- Clase Azul
- Blue Label

BEFORE 11:00 PM

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